

Inventor(s): AMASHIRO MASAAKI
Applicant(s): JAPAN ORGANO CO LTD
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Abstract:

Purpose: To obtain a product of wheat flour having improved texture useful as patties for GYOZA (a fried or boiled dumpling stuffed with ingredients such as minced pork), won ton (Chinese flour dumplings with pork in them and to be taken after boiling), etc., noodles, pasta, etc., having excellent texture not being lowered even by acidic solution treatment for preventing the growth of microorganisms.

Constitution: This product of wheat flour useful as patties for GYOZA, won ton, etc., noodles, pasta, etc., contains amylase, glucoamylase and glucose oxidase or an enzyme composition produced by *Aspergillus niger* or *Aspergillus oryzae*.